



Bureau of Environmental Health

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STANDARDS FOR DISPENSING FOOD FROM TEMPORARY FACILITIES

PURPOSE: To protect the public health using established minimum standards for the dispensing of food at special events of short duration, such street fairs, festivals and carnivals.

1. All food must be dispensed from a booth or enclosure approved by the Bureau of Environmental Health.
2. All foods must be from an approved source. **NO FOOD PREPARED AT HOME SHALL BE SOLD OR GIVEN AWAY.**
3. A list of food sources shall be made available to the Bureau upon request.
4. Temperature controls shall be provided for perishable (potentially hazardous) foods. Provide stem thermometer(s) to check temperatures.
 - a) Cold foods – maintain food temperatures of 41°F. or below.
 - b) Hot foods – maintain food temperatures of 135°F. or above.
 - c) Food in transit must be protected from contamination and must meet the temperature requirements noted above.
 - d) See page 4 for appropriate cook temperatures.
5. No uncovered, unwrapped, unpackaged or unprotected foods (including condiments, mustard, catsup, etc.) shall be displayed for self-service or exposed to the public on counter or table-tops. Condiment containers shall be pump type, squeeze containers or have self-closing lids for content protection. Single service packets are recommended.
6. A non-absorbent, smooth, easily cleanable work surface must be provided within the enclosure where food is being prepared. Such surfaces should be properly elevated by tables or similar structures. Commercial cutting boards are recommended.
7. All premises and equipment shall be maintained in a clean and sanitary condition at all times.
8. All food, beverages, equipment and utensils shall be protected at all times from unnecessary handling and shall be stored, displayed and served so as to be protected from contamination. Sneeze guard protection may be required. All food and containers shall be stored at least six inches off the floor or ground on shelving or pallets. **NO FOODS SHALL BE STORED DIRECTLY ON THE GROUND.**

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